



Level 4 Vanilla Cake

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NUTRITION

Serving Size:
1 portion (One slice, cupcake or one #20 scoop)

Calories: 150

Total Fat: 8g

Saturated Fat: 1.5g

Cholesterol: <5mg

Sodium: 90mg

Total Carb: 17g

Dietary Fiber: <0g

Total Sugars: 7g

Added Sugars: 2g

Protein: 4g

Vitamin D: 2% DV

Calcium: 4% DV

Iron: 0% DV

Potassium: 0% DV

Nutrition calculation does not include frosting or topping.

INGREDIENTS

	1 SERVINGS	8 SERVINGS	16 SERVINGS
THICK & EASY® Texture Modified Bread and Dessert Mix Item: 118519	2 Tbsp	1/2 bag (about 1 cup)	1 bag
Vegetable oil	1/2 Tbsp	4 Tbsp	8 Tbsp
Sugar	1/2 tsp	1 Tbsp + 1 tsp	2 Tbsp + 2 tsp
Vanilla extract	1/8 tsp	1 tsp	2 tsp
Almond extract	1/16 tsp	1/2 tsp	1 tsp
Milk, hot	3 Tbsp	1 1/2 cups	3 cups
Whipped Topping or Frosting of choice	2 Tbsp	1 cup	2 cups
Pan Size	Muffin cup	Small cake pan or loaf pan	8-inch cake pan

DIRECTIONS

1. Lightly spray pan(s) with non-stick cooking spray.
2. Combine sugar and THICK & EASY® Texture Modified Bread and Dessert Mix in a mixing bowl. Add oil, vanilla and almond extract and stir until mixture resembles wet sand.
3. Add hot milk and stir briskly until blended.
4. Portion into pan or muffin cups and spread evenly.
5. Cover and allow to rest at room temperature or in refrigerator for a minimum of 30 minutes.
6. Frost and cut into individual portions (16 slices per 8-inch pan).
7. Serve one cake slice (1/16 of cake) or one cupcake per serving.

CONFETTI BIRTHDAY CAKE

Using 1/4 tsp nonpareils per serving (4 tsp for 16 servings), stir nonpareils into bread mixture after mixing with hot milk.

Nonpareils will dissolve over time due to the moisture of the cake mixture.

SERVING SUGGESTIONS

- For added color, sprinkle top of frosting or whipped topping with colored sugar.
- Serve cakes with pudding or pureed fruit sauce.
- Pair cakes with desired flavor of Magic Cup™ Dessert for an added treat!

